

# News!

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### New Developments in N.S. Gold Mining

Search by Prospectors from Northern Canada for Larger Bodies is Meeting with Considerable Success

According to information given by the Canadian Institute of Mining and Metallurgy, the most extensive gold field in Canada, though not the most productive at present, is in Nova Scotia. It extends the full length of the province's mainland, a distance of 300 miles, and underlies over half its area. There are over a hundred separate gold districts, from each of which at least a small production of gold is recorded. In several of these districts work is now under way that promises to put

Nova Scotian gold mining on an entirely different footing from that of the past. The typical gold deposits mined up to the present have consisted of small, rich deposits which only occasionally have resulted in profitable operations. The Nova Scotian miners have become highly skilled in finding and mining these rich pockets; but they have failed to find and develop any of the large deposits of more moderate grade that alone can give permanence to the industry.

During the past year a number of gold operators from Northern Canada and elsewhere, accustomed to resist the lure of small spectacular deposits, have been searching in Nova Scotia for evidences of larger and more consistent bodies of ore. Some of these have found deposits to their liking and are developing them in a consistent way to prove or disprove their merits. At Goldboro, on the coast 110 miles east of Halifax, a mine of moderate dimensions has now been proved by this means—the first to be thus established in the province. At Goldenville, Ventures Limited has in hand a similar investigation at depth of deposits that have already yielded several million dollars from superficial workings. The Carleton district is being similarly examined in a thorough way by Consolidated Mining and Smelting Company. Other such attempts to prove large-scale deposits are being conducted by companies not so widely known as these two.

The Minister of Mines of Nova Scotia, Hon. Michael Dwyer, a mining engineer and a prominent member of the Canadian Institute of Mining and Metallurgy, has instituted practical measures with a view to forestalling the boomster practices that have commonly beset and hindered the progress of every gold area in this and other lands.

He requires each and every applicant for a gold mining lease or the transfer of a lease to produce not only evidence of his good faith but a sound plan of operations and his financial and technical ability to execute these plans. This is a requirement of sound business practice and there is no apparent reason why it cannot be applied both consistently and effectively for a government department.

Nova Scotia has one of the best-knit groups of mining men in the Dominion, in the form of the Mining Society of Nova Scotia, which is affiliated with the national body, the Canadian Institute of Mining and Metallurgy. Hon. Mr. Dwyer has the solid support of his fellow-members of the society in his progressive measures in behalf of the gold industry of the province. Present indications are that the gold output of Nova Scotia will rapidly reach important dimensions, that under Mr. Dwyer's direction this development will be along sound lines, and that the dangers and repercussions of another ephemeral gold boom will be averted.

### Moneta Dog's Litter of Pups Prove Hardy

Born in Hole Underneath Office Building During the Severe Weather of December, and Survive.

People in Moneta are greatly interested in a litter of pups born in a hole underneath the office of Sullivan's Transfer No. 1 King's avenue, east. The mother dog gained entrance under the building by scratching a hole in the snow. Apparently she had provided some sort of improvised kennel beneath the building and has been able to assure enough warmth for her hardy pups. The pups were born in what would normally be considered a mighty cold place on Dec. 20th, which was very severe cold weather. Since then the pups have had to undergo unusually cold weather, but apparently they have survived. Sometimes they can be heard whining a little but in recent days these signs of discomfort have ceased, though other signs of movement beneath the building and the actions of the mother dog indicate that the pups are alive and thriving. They have not been out of their unusual home yet, and people near the office are waiting with considerable interest for their first appearance in the great outdoors. The mother dog belongs to a neighbour of Mr. Sullivan's but chose the unusual outdoor underground home of her own free will and initiative and in preference to the more comfortable quarters that would have been given her at her home. Perhaps, she has memory of other pups that mysteriously disappeared on some other occasion, or in connection with some other mother dog, and so is not taking any chances. In any event the pups were born and have been kept for over six weeks in the home made by their mother underneath the transfer office. The mother dog is what may be described as a genuine thoroughbred mongrel about the size and shape of a spaniel and with some of the qualities of that breed though not at all predominately spaniel in appearance or breed.

#### MORE TRUTH THAN POETRY

(By Hank in St. Thomas Times)  
A little snow,  
A little sleet,  
A little snuffle  
From wet feet,  
A little cough,  
A sneeze or two—  
To bed, old top,  
You've got the flu!

Boston Evening Transcript:—"Two in Fatal Fight With Same Pistol." A couple of Scotchmen?

## What to Use in Serving Beer or Wine with Meals

Mugs may be Used at Informal Meals and Pilsner Glasses Look Well on a Dinner Table. Types of Wine Glasses, Another Group of Recipes.



(By Edith M. Barber)

"My dear Miss Barber: What sort of glasses or steins should be used for beer when it is served during a meal? My husband likes mugs, but I do not think that they belong at the dinner table. Do you agree with me?"

I am afraid that I cannot answer this question yes or no. At the informal meal where beer is served there is no reason why mugs should not be used, if you like them. Personally I like the thin glasses for beer. The so-called Pilsner glasses look well on a dinner table, but their mortality is great, as they break easily. In Europe a glass goblet seems to be preferred for serving beer at the table, although mugs and steins as well are used in the beer gardens. Why doesn't somebody make a thin glass mug?

As long as we are on the subject of beer, let me remind you that it should be poured into the glasses in two instalments so as to allow it to settle and so as to produce a collar of foam without overflowing. Beer should be cold, but not too cold, so the experts say. Bottles should be brought to the table and poured individually.

Here comes another question: "Should champagne be served in glasses with hollow stems?" A hollow stem glass is used to keep the wine sparkling. In Europe it has usually been served to me in a glass lacking this type of stem, but little wooden rods with fluted balls at the end are furnished to stir the wine. Champagne glasses are broad at the top and flatter than the usual wine glass.

The standard type of wine glass is what is known as the claret glass. The bowl is tall and rounding and narrower than a champagne glass. This claret glass may be used for almost every wine, although if you wish to discriminate, the sauterie and Rhine wine glass has a taller stem. The glasses used for sherry and Madeira look like inverted-cones; the sides are not rounded. For sparkling Burgundy the hollow stem glass is preferred in this country, and as this wine is seldom served in Europe, I can't tell you the custom over there.

In regard to the temperature at which wine should be served. In general, red wine should be served at room temperature, all sparkling wines should be very cold and other white wines cool but not too cold. If you are fortunate enough to have a stock of wines, Madeira may be kept standing upright, but other wines should be on their sides to keep the corks wet.

Liqueurs may also stand and so may whisky, brandy and gin. Liqueurs should be served at room temperatures in small glasses, which may have stems or not as you like. Liqueurs are meant to be sipped, "rolled over the tongue," for the appreciation of the bouquet. When port is served after dinner or with game, a glass of the same type used for claret—but smaller—is used. This glass is also used for tokay, Madeira, muscatel, and Malaga. Brandy is usually served in small glasses without a stem.

There are special glasses for old-fashioned cocktails which are heavy at the bottom so that you may mix the loaf sugar with the bitters with a pestle. There are no particular rules for other cocktail glasses, which are many and varied in shape. Highball glasses are tall with straight sides. Now for a word about wine in cookery. The reason for the use of wine is to bring out the flavour of the meat or fish and to blend the various seasonings. The wine flavour should not be too predominant. In sauces the wine is never allowed to boil, as the flavour is lost when the mixture boils. Casserole dishes should be cooked in the oven at a low temperature. In general white wines are used in cooking fish, chicken and white meats, and red wines are used with beef and game, but this rule is elastic.

The domestic sherry, port and white wines are inexpensive and can be used to advantage in cooking. Brandies have their place in the preparation of interesting dishes and in flavouring cake and pudding sauces. Make a general rule to use wine in only one dish at a meal. Occasionally this rule may be broken at dessert time. Our repertoire of foods has been enlarged with the return of liquor in its legal form.

**Filet de Sole Bonne Femme**  
1 minced onion  
1 teaspoon minced parsley  
1 1/2 pounds filet de sole  
Salt  
1 cup sliced mushrooms  
1 cup white wine  
3 egg yolks

2 teaspoons butter  
Grease a large frying pan or dripping pan very well and sprinkle with minced onion; lay fish filets on this, sprinkle with salt and pepper and sliced mushrooms; Add wine.

Bake uncovered in a hot oven, 450 degrees Fahrenheit, until tender. Remove from oven, place fish on heat-proof platter. Beat egg yolks slightly and add slowly the liquid in which the fish has been cooked. Stir over hot water until the sauce begins to thicken. If sauce should curdle beat with wheel egg beater until smooth. Pour sauce over fish and set under broiler for one minute.

**Lobster Newburg**  
2 pounds lobster fresh or canned  
1-4 cup butter  
1 tablespoon flour  
Salt  
Paprika  
Nutmeg  
1 cup coffee cream  
3 egg yolks  
2 tablespoons sherry

Lock over lobster and cut into cubes. Melt butter, stir in flour, seasonings and cream gradually. Add lobster and when heated add egg yolks, mixed with a little of the hot sauce. Add flavouring mix well and serve on toast.

**Veal with Bacon**  
3 strips bacon  
3 onions, sliced  
2 pounds veal steak  
Flour, salt and pepper  
1 cup white wine

Cut bacon in small pieces, put in frying pan with sliced onions and cook over low heat until onions are light brown. Dredge veal with flour and season with salt and pepper. Push onions and bacon to one side of frying

# BEE HIVE

GOLDEN CORN SYRUP  
A GREAT ENERGY FOOD

pan and brown meat on both sides in the bacon fat. Spread browned onions and bacon on top of the meat, add the wine, cover and let simmer one and one-half hours. Serve with fried noodles.

**Sauce Sabayon**  
1 1/4 cups sugar  
1-2 cup water  
4 egg yolks  
2 tablespoons white wine or 2 tablespoons lemon juice.

Combine one cup of sugar with half cup of water and stir over a low fire until the sugar is dissolved; boil three minutes. In the top of a double boiler put the egg yolks, stir in the one-quarter cup of sugar and beat until foaming. Stir in the sirup gradually and cook over hot water until the mixture thickens. Add the flavouring, then serve at once. Serve with a souffle or with a Bavarian cream.

**Marrons a la Creme**  
1 pound French chestnuts  
3-4 cup of cream  
1-4 cup powdered sugar  
1 teaspoon vanilla or 2 teaspoons sherry flavouring.

Cut a gash in the shell of each chestnut. Put in frying pan with one teaspoon butter. Cover and shake over low fire five minutes. Cool, remove shells and skins with sharp knife. Boil chestnut meats in boiling salted water about twenty minutes until tender. Drain and press through a coarse strainer. Pile in centre of a large plate. Whip cream, sweeten and flav-

our, and pile around chestnut pulp. Garnish with cherries or any coloured fruit. Tart shells may be filled with the chestnut pulp and the whipped cream used as a garnish.

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### Landmark Near Liskeard Burned Down Last Week

A building that was a link with the early days of Temiskaming settlement and which had served pioneers as church and school for a generation, was wiped out, when fire destroyed the school at Highland, northwest of New Liskeard last week. The flames had gained such headway before the outbreak was discovered and there was no chance of saving the building.

Originally built as a Methodist church on the farm of J. R. Philip, Highland, it was dedicated on July 3, 1902, by Rev. Mr. Hart, who was assisted by Rev. J. J. Sparling and Rev. A. N. St. John.

Following church union in 1918, the building was rented out for a school, subsequently being purchased and moved to its present site about 12 years ago. Since then it had continued to be used for a school.

Sudbury Star:—City Health Commissioner Carroll, of Seattle, says policemen need to eat more onions. The idea, no doubt, is to give them more strength on their beats.

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